

Zucchini Corn Chowder

Serves 6

Ingredients

- 3 ears fresh corn
- 4 strips bacon
- 1 pound summer squash, sliced (3 cups)
- 1 cup onions, minced
- 3/4 cup green pepper, minced
- 1 garlic clove, minced
- 1 cup water
- 1 1/2 tsp salt
- 1/4 tsp dried basil leaves
- 1/4 tsp tarragon
- 2 cups milk
- 2 eggs, beaten
- Pepper, to taste

Instructions

1. Cut corn from cobs.
2. Sauté bacon until crisp; crumble and set aside.
3. Add zucchini, onions, green pepper, and garlic to the pan and sauté in bacon drippings.
4. Add corn, water, salt, basil, tarragon, and pepper. Bring mixture to a boil.
5. Reduce heat and simmer slowly for 10 minutes.
6. Combine milk and eggs. Add to pot and simmer until thickened. Do not allow chowder to boil.
7. Sprinkle bacon bits on top. Serves 6.

ZUCCHINI CORN CHOWDER

- 3 ears fresh corn
- 4 strips bacon
- 1 pound summer squash, sliced (3 cups)
- 1 cup onions, minced
- $\frac{3}{4}$ cup green pepper, minced
- 1 garlic clove, minced
- 1 cup water
- $1\frac{1}{2}$ teaspoons salt
- $\frac{1}{4}$ teaspoon dried basil leaves
- $\frac{1}{4}$ teaspoon tarragon
- 2 cups milk
- 2 eggs, beaten
- Pepper

Cut corn from cobs. Saute bacon until crisp, crumble and set aside. Add zucchini, onions, green pepper, garlic and saute in bacon drippings. Add corn, water, salt, basil, tarragon and pepper. Bring mixture to a boil. Reduce heat and simmer slowly for 10 minutes.

Combine milk and eggs. Add to pot and simmer until thickened. Do not allow chowder to boil. Sprinkle bacon bits on top. Serves 6.

